

Massachusetts Department of Public Health
Division of Food and Drugs
FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
200 Common Street
Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: Arlington School	Date: 12/05/2018	Type of Operation <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No.:	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: 12/15/2018 or After Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Address: 150 Arlington Street	Risk Level: 0		
Telephone: 978-722-8307			
Owner: City			
Person in Charge(PIC): Amarillis Rivera	Time: 08:27 am		
Inspector: M. Lee		Permit No.	

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.
Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
✓	✓	27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

1

Official Order for Correction:Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: 12/15/2018 or After

FSS S:590InspectForm6-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
6.501.111*	<p>OBSERVATION: Storage room / observed what appear to be droppings consistent with mice. PIC reports receiving weekly service from PCO. Discussed rodent controls. ***remove droppings daily prior to food handling. Clean and sanitize surfaces.</p> <p>REGULATION: The presence of insects, rodents and pests shall be controlled to minimize their presence by *routinely inspecting incoming shipments of food and supplies *routinely inspecting the premises for evidence of pests *using methods, if pests are found, such as trapping devices or approved means *eliminating harborage conditions.</p>
6.202.15(A)	<p>OBSERVATION: Outer Doors to kitchen / observed gap at bottom of door - possible rodent entry point. Seal door to prevent rodents from traveling.</p> <p>REGULATION: Outer openings of a food establishment shall be protected against entry of insects and rodents by filling, closing holes, tight fitting windows and solid tight fitting, self closing doors.</p>
6.501.11	<p>OBSERVATION: Storage room / observed ceiling tile missing. Keep tiles in place, prevents rodents travel and entry points.</p> <p>REGULATION: The physical facilities shall be maintained in good repair.</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.</p>

Massachusetts Department of Public Health
 Division of Food and Drugs
FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
 200 Common Street
 Lawrence MA 01840
 Tel. (978) 620-3130 Fax (978) 722-9320
 Email: BOH@Lawrence.gov

Name: Arlington School@	Date: 12/20/2018	Type of Operation <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	Type of Inspection <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Address: 150 Arlington Street	Risk Level: 0	Permit No.	
Telephone: 978-722-8307			
Owner: City	Time: 11:57 am		
Person in Charge(PIC):			
Inspector: M. Lee			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- | | |
|---|------------|
| <input type="checkbox"/> Anti-Choking | 590.009(E) |
| <input type="checkbox"/> Tobacco | 590.009(F) |
| <input type="checkbox"/> Allergen Awareness | 590.009(G) |

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

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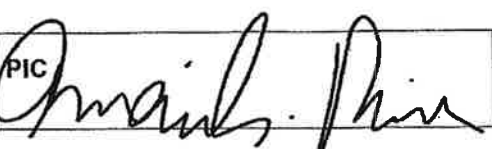
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Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

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DATE OF RE-INSPECTION:

Inspector		PIC		Page 1 of 2 ✓
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Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 12/20/18 6.501.111*	OBSERVATION: Storage room / observed what appear to be droppings consistent with mice. PIC reports receiving weekly service from PCO. Discussed rodent controls. ***remove droppings daily prior to food handling. Clean and sanitize surfaces. REGULATION: The presence of insects, rodents and pests shall be controlled to minimize their presence by *routinely inspecting incoming shipments of food and supplies *routinely inspecting the premises for evidence of pests *using methods, if pests are found, such as trapping devices or approved means *eliminating harborage conditions.
Verified 12/20/18 6.202.15(A)	OBSERVATION: Outer Doors to kitchen / observed gap at bottom of door - possible rodent entry point. Seal door to prevent rodents from traveling. REGULATION: Outer openings of a food establishment shall be protected against entry of insects and rodents by filling, closing holes, tight fitting windows and solid tight fitting, self closing doors.
Verified 12/20/18 6.501.11	OBSERVATION: Storage room / observed ceiling tile missing. Keep tiles in place, prevents rodents travel and entry points. REGULATION: The physical facilities shall be maintained in good repair.

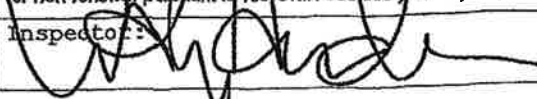
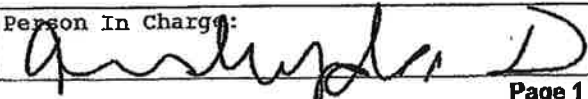
Food Establishment Inspection Report

Name: Arlington School	Inspection Date: 03/21/2019	Number of Priority and Priority Foundation Violation(s): 4
Address: 150 Arlington St	Time In/Out: 11:30 am / 12:04 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-722-8307	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Arisleyda Diaz	Type of Inspection: Routine	Previous Inspection Date: 02/25/2019
Inspector: c.hudson	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties		out				
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events		out				
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed				n/o		
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible		out				
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature		out				
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:  Person In Charge: 

Fail Code	DESCRIPTION OF VIOLATION
590.111 ✓	OBSERVATION: PIC could not find certificate. The Head cook left and she is filling in. REGULATION: Food allergy awareness
2-501.11-Pf ✓	OBSERVATION: PIC could not answer the responsible party that takes care of clean-up. REGULATION: Clean-up of Vomiting and Diarrheal Events
590.111	OBSERVATION: When asked PIC who is responsible for choking procedures; she did not know. PIC could not provide choke safe training certificate REGULATION: Anti-choking procedures in food service establishment
3-501.16(A) (2) (B)-P ✓	OBSERVATION: Corn on serving line 81F. Chef salad- egg 59F. REGULATION: Holding TCS Food, Cold
4-501.11	OBSERVATION: 2 refrigerator units on service line are broken. PIC has reported this. Adequate refrigeration is needed to maintain temperatures. REGULATION: Good Repair and Proper Adjustment-Equipment
5-205.11-Pf ✓	OBSERVATION: Pot/Pan area: Observed large blue container on hand washing sink. REGULATION: Handwashing Sink-Operation and Maintenance
2-102.11-Pf	OBSERVATION: Due to the number and nature of violations PIC is not able to demonstrate knowledge. PIC was not able to answer allergen training, choke safe, procedure for cleaning up vomit and diarrhea, when asked about temperature of corn she explained they added hot water to frozen corn. After promoting she cooked the corn and served it hot. REGULATION: PIC Demonstration

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street
Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Breen School@	Date: 12/20/2018	Type of Operation	Type of Inspection
Address: 114 Osgood St	Risk Level: 0	<input type="checkbox"/> Food Service <input checked="" type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Telephone:			
Owner:			
Person in Charge(PIC): Melissa Kiwanuka	Time: 12:50 am	Permit No.	
Inspector: C Hudson			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

☐ Anti-Choking 590.009(E)

☐ Tobacco 590.009(F)

☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

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FOOD FROM APPROVED SOURCE

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PROTECTION FROM CONTAMINATION

☐ 8. Separation/ Segregation/ Protection

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PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additive

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

☐ 16. Cooling Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

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C	N

23. Management and Personnel (FC-2)(590.003)

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25. Equipment and Utensils (FC-4)(590.005)

26. Water, Plumbing and Waste (FC-5)(590.006)

27. Physical Facility (FC-6)(590.007)

28. Poisonous or Toxic Materials (FC-7)(590.008)

29. Special Requirements (590.009)

30. Other

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

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DATE OF RE-INSPECTION:

SS 5:590InspectForm6-1-10-00

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Hand washing sink is stocked and has sign. Milk 37F. grilled chesse 145F. No signs of pest, permits and certificates are posted. Using sanitizer and has test strips, using food thermometer to record temps. Has list of students with allergies.
Discussion	No violations found at this time



Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



5/20/17

PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>BK's Bar & Grill</i>	Date <i>5-15-17</i>	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <i>1125 E. Lawrence St.</i>	Risk Level	Permit No. <i>12550</i>	
Telephone <i>978-681-1111</i>	HACCP Y/N		
Owner <i>J. Smith</i>	Time In: Out:		
Person-In-Charge (PIC) <i>John Smith</i>			
Inspector <i>John Smith</i>			

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Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

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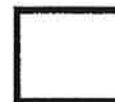
CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
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		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



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DATE OF RE-INSPECTION:

Inspector's Signature: <i>John Smith</i>	Print: <i>John Smith</i>	Page <u>1</u> of <u>1</u> Pages
PIC's Signature: <i>John Smith</i>	Print: <i>John Smith</i>	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

11/2017

FOOD ESTABLISHMENT INSPECTION REPORT

Name: BALCO Annex	Date: 11/1/17	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast Permit No. 0004/17	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address: 978-722-9320	Risk Level:		
Telephone: 978-722-9320	HACCP Y/N:		
Owner: L.P.S.	Time In: 11:00		
Person-in-Charge (PIC): MADEIRA KNOX	Out:		
Inspector: V. M. M. K.			

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Non-compliance with:

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Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

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☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: V. M. M. K.	Print: V. M. M. K.	Page 1 of 2 Pages
PIC's Signature: MADEIRA KNOX	Print: MADEIRA KNOX	



Page: 2 of 2

Discussion With Person in Charge:

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
200 Common Street
Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: Bruce Annex School	Date: 12/10/2018	Type of Operation	Type of Inspection
Address: 483 Lowell	Risk Level: 0	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone:		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner:		<input type="checkbox"/> Residential Kitchen	Date:
Person in Charge(PIC): Yemelda Rodrigues	Time: 10:06 am	<input type="checkbox"/> Mobile	Date:
Inspector: C Hudson		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16 Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector		PIC		Page 1 of 2
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Fail Code	DESCRIPTION OF VIOLATION
Discussion	School with small kitchen. Hand washing sink supplied; using quart for sanitizing and test strips to monitor solution. Using a food thermometer to take temperatures. Freezers and refrigerators in acceptable range milk 34F. No signs of pest. Permits and certificates posted; nurse supply list of students with allergies. Using cambro to keep bnf and lunch items hot logs food temp before serving. .
Discussion	No violations found at this time. .

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: Bruce Annex School	Inspection Date: 03/12/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 483 Lowell St	Time In/Out: 11:15 pm / 12:28 am	Number of Repeat P and PF Violation(s):	0
Phone: 978-722-8160	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Ysmelda Rodriguez	Type of Inspection: Routine	Previous Inspection Date:	02/21/2019
Inspector: J.Barclay	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

J. Barclay

Person In Charge

Ysmelda Rodriguez

Food Establishment Inspection Report

MoJin Solutions, LLC

Establishment: Bruce Annex School

Date: 03/12/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control	In					
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen; Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program	In					
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	No violations were observed. Observed milk in milk case at 33F. Orange juice in reach in at 36F. Cooked carrots hot holding at 137F.
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.</p>

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name BRUCE SCHOOL	Date 11-2-17	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 135 BUTLER STREET	Risk Level		
Telephone 978 975 5435			
Owner LPS	HACCP Y/N		
Person-in-Charge (PIC) ROSA RODRIGUEZ	Time In: 8:35 Out:	Permit No. 007/17	
Inspector Valda Miller			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
<input type="checkbox"/>	<input type="checkbox"/>	23. Management and Personnel (FC-2)(590.003)
<input type="checkbox"/>	<input type="checkbox"/>	24. Food and Food Protection (FC-3)(590.004)
<input type="checkbox"/>	<input type="checkbox"/>	25. Equipment and Utensils (FC-4)(590.005)
<input type="checkbox"/>	<input type="checkbox"/>	26. Water, Plumbing and Waste (FC-5)(590.006)
<input type="checkbox"/>	<input type="checkbox"/>	27. Physical Facility (FC-6)(590.007)
<input type="checkbox"/>	<input type="checkbox"/>	28. Poisonous or Toxic Materials (FC-7)(590.008)
<input type="checkbox"/>	<input type="checkbox"/>	29. Special Requirements (590.009)
<input type="checkbox"/>	<input type="checkbox"/>	30. Other

S:\sp\sped\form-14.doc

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Valda Miller	Print: Valda Miller	Page 1 of 2 Pages
PIC's Signature: Rosa Rodriguez	Print: Rosa Rodriguez	

Page: 2 of 2[illegible]

**Violations Related to Foodborne Illness
Interventions and Risk Factors (Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		<i>Food and Water from Regulated Sources</i>
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		<i>Shellfish and Fish From an Approved Source</i>
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		<i>Receiving/Condition</i>
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		<i>Tags/Records: Shellstock</i>
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		<i>Tags/Records: Fish Products</i>
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		<i>Conformance with Approved Procedures /HACCP Plans</i>
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced Oxygen Packaging, Criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		<i>Cross-Contamination</i>
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		<i>Contamination from Raw Ingredients</i>
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		<i>Contamination from the Environment</i>
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		<i>Contamination from the Consumer</i>
	3-306.14(A)(B)	Returned Food and Reservice of Food*
9		<i>Disposition of Adulterated or Contaminated Food</i>
	3-701.11	Discarding or Reconditioning Unsafe Food*
		<i>Food Contact Surfaces</i>
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp., pH, Concentration and Hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food - Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		<i>Proper, Adequate Handwashing</i>
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		<i>Good Hygienic Practices</i>
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		<i>Prevention of Contamination from Hands</i>
	590.004(E)	Preventing Contamination from Employees*
13		<i>Handwash Facilities</i>
		<i>Conveniently Located and Accessible</i>
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		<i>Supplied with Soap and Hand Drying Devices</i>
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14		Food or Color Additives
	3-202.12	Additives*
	3-202.14	Protection from Unapproved Additives*
15		Poisonous or Toxic Substances
	7-101.11	Identifying Information - Original Containers*
	7-102.11	Common Name - Working Containers*
	7-201.11	Separation - Storage*
	7-202.11	Restriction - Presence and Use*
	7-202.12	Conditions of Use*
	7-203.11	Toxic Containers - Prohibitions*
	7-204.11	Sanitizers, Criteria - Chemicals*
	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents, Criteria*
	7-205.11	Incidental Food Contact, Lubricants*
	7-206.11	Restricted Use Pesticides, Criteria*
	7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs - 155°F 15 sec. Eggs - Immediate Service 145°F 15 sec.*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec.*
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.*
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites - 165°F 15 sec.*
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec.*
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec.*
	3-403.11(B)	Microwave - 165°F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours.*
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours.*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours*
	3-501.15	Cooling Methods for PHFs
19		PHF Hot and Cold Holding
	3-501.16(B)	Cold PHFs Maintained at or below 41°F/45°F *
	3-501.16(A)	Hot PHFs Maintained at or above 140°F *
	3-501.16(A)	Roasts Held at or above 130°F *
20		Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-801.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens*
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name Bruce School	Date 6/28/15	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 135 Butler Street	Risk Level		
Telephone 978-975-3435			
Owner L.P.S.	HACCP Y/N		
Person-in-Charge (PIC) Rosa Rodriguez	Time In: 12:30p	Permit No.	
Inspector ROSA PINA / Ray Gilbert	Out:		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection

☐ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Rosa Pina	Print: Rosa Pina	Page 1 of 2 Pages
PIC's Signature: Rosa Rodriguez	Print: Rosa Rodriguez	

Page: 1 of 2

Corrective Action Required:	<input type="checkbox"/> No	<input type="checkbox"/> Yes
<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction/ Exclusion	
<input type="checkbox"/> Re-Inspection Scheduled	<input type="checkbox"/> Emergency Suspension	
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure	
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>Bruce School</i>	Date <i>11/5/18</i>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <i>135 Butler St</i>	Risk Level	Permit No.	
Telephone <i>978-975-5435</i>	HACCP Y/N		
Owner <i>LPS</i>	Time In: <i>12:15</i> Out:		
Person-in-Charge (PIC) <i>Rosa Rodriguez</i>			
Inspector <i>Valerie Nelson</i>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.
Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☒ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☒ 18. Cooling
☒ 19. Hot and Cold Holding

- ☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

2

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Valerie Nelson</i>	Print: <i>VALERIE NELSON</i>	Page <i>1</i> of <i>2</i> Pages
PIC's Signature: <i>Rosa Rodriguez</i>	Print: <i>ROSA RODRIGUEZ</i>	

Establishment Name: Bruce SchoolDate: 11/5/18Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
		<input checked="" type="checkbox"/>	Rosa Rodriguez = PIC (See safe up to date files)	
1	27-6-01.114		alleged awards training	
2	25-4-903.12		Survival + pipes behind trash cans (Sealed)	
			Provide a shield (maybe use large, flexible cutting board) to prevent hand washing splash onto clean equipment shelf.	
		<input checked="" type="checkbox"/>	Sanitizer @ 400 ppm	
3	19-3-501.16 (R)		Cut (info) gloves (further) @ 50°F. Serv clean @ 54°F. These items must be cold-held ≤ 41°F. (1)	
			Grease Since hot held 7145°F. All hot foods OK.	
4	Important + NOTE		School does not have adequate cold-holding @ lunch like the cold foods: Develop a strategy to keep cold foods ≤ 41°F.	
		<input checked="" type="checkbox"/>	Walk in cooler @ 37°F ambient temp	
5	19-3-501.11 (R)		Walk in cooler not operating properly. Air temp = 30°F. Foods not solidly frozen. Repair ASAP. Keep temp @ 0°F.	
6	27-6-501.111 (C)		Staff have noted mice in establishment. Bottle Xchuder (excludes) door sweeps on all doors for another effective door sweep that mice cannot climb. (1 car) + increase paper in kitchen. Provide access to pest control.	
Discussion With Person in Charge: reports to PIC			Corrective Action Required: <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	
① Provide equipment to cold-held food.			<input checked="" type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Employee Restriction/Exclusion	
			<input type="checkbox"/> Re-Inspection Scheduled <input type="checkbox"/> Emergency Suspension	
			<input type="checkbox"/> Embargo <input type="checkbox"/> Emergency Closure	
			<input type="checkbox"/> Voluntary Disposal <input type="checkbox"/> Other:	

**Violations Related to Foodborne Illness
Interventions and Risk Factors (Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water from Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	3-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Source*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures /HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced Oxygen Packaging, Criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-Contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp., pH, Concentration and Hardness*
	4-501.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-502.11	Cleaning Frequency of Equipment Food - Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information - Original Containers*
7-102.11	Common Name - Working Containers*
7-201.11	Separation - Storage*
7-202.11	Restriction - Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers - Prohibitions*
7-204.11	Sanitizers, Criteria - Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11A(1)(2)	Eggs - 155°F 15 sec. Eggs - Immediate Service 145°F 15 sec.*
3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites - 165°F 15 sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 sec.*
3-403.11(B)	Microwave - 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food - 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours.*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours*
3-501.15	Cooling Methods for PHFs
19	PHF Hot and Cold Holding
3-501.16(B) 590.004(F)	Cold PHFs Maintained at or below 41°F/45°F *
3-501.16(A)	Hot PHFs Maintained at or above 140°F *
3-501.16(A)	Roasts Held at or above 130°F *
20	Time as a Public Health Control
3-501.19	Time as a Public Health Control*
590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-801.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens*
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

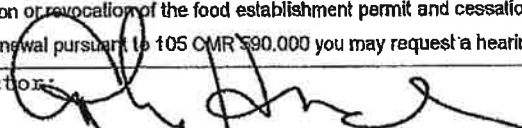
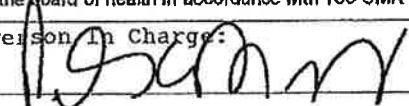
Food Establishment Inspection Report

Name: Bruce School	Inspection Date: 03/14/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 135 Butler St	Time In/Out: 09:45 am / 10:05 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-975-5435	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Rosa Rodriguez	Type of Inspection: Routine	Previous Inspection Date:
Inspector: c.hudson	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:  Person In Charge: 

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Bruce School

Date: 03/14/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Milk 35F. Mixed rice dish 154F. Walk in refrigerator is broken; being worked on at time of inspection. Milk discarded. .
Discussion	No violations found at time of inspection. .

Massachusetts Department of Public Health

Division of Food and Drugs
FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
200 Common Street
Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: Robert Frost School	Date: 02/11/2019	Type of Operation	Type of Inspection
Address: 33 Hamlet St	Risk Level: 2	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other:
Telephone: 978-975-5941			
Owner:			
Person in Charge(PIC): Natalia	Time: 10:07 am	Permit No.	
Inspector: J.Barclay			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
Discussion	<p>No violations were observed. Observed chicken in walk in at 41F. Chicken in hot holding line at 145F. Milk in reach in refrigerator at 38F. Test strips and food thermometer was available. Observed quant. sanitizer at 200ppm. Handsink were in compliance. Frozen foods were frozen. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Observed allergen statement at point of service. Certifications were in compliance.</p>

Food Establishment Inspection Report

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: Frost School	Inspection Date: 03/19/2019	Number of Priority and Priority Foundation Violation(s): 1
Address: 33 Hamlet St.	Time In/Out: 11:18 am / 11:43 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-943-5142	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Natalia Dominguez	Type of Inspection: Routine	Previous Inspection Date: 02/25/2019
Inspector: c.hudson	Date of Re-Inspection: 03/29/2019 or After	

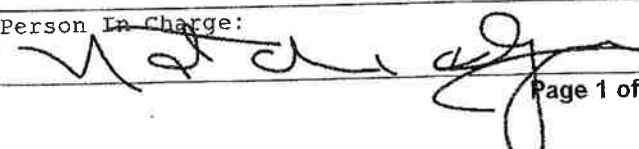
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed				n/o		
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature		out			cos	
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food						
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered				n/a		
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 

Person In Charge: 

Food Establishment Inspection Report

MoJiN Solutions, L

Establishment: Frost School

Date: 03/19/2019

Page 2 of

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding		out				
35 Approved thawing methods used		out				
36 Thermometer provided and accurate		out				
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean		out				
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
3-501.16(A) (1)-P	OBSERVATION: Chicken on serving line 85F. All Hot holding foods must be maintained at 135F or above at all times. REGULATION: Holding TCS Food, Hot
4-204.112	OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warmer. Place warmer thermometer in all warmers and monitor for correct holding temperatures. REGULATION: Temperature Measuring Devices-Functionality
6-501.11	OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles as needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
6-501.11	OBSERVATION: Observed several patches on kitchen floor; paint appears to be missing. Repair floor. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
3-501.13	OBSERVATION: Observed turkey breast thawing in sink of cold water. Review proper thawing methods and follow. REGULATION: Frozen, Thawing
Discussion	Milk on line 38F, beef defrosting under refrigeration on bottom tray.
3-401.13-Pf	OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 135F or above at all times. REGULATION: Cooking Plant Food for Hot Holding
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Food Establishment Inspection Report

Name: Frost School@	Inspection Date: 04/03/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 33 Hamlet St.	Time In/Out: 11:37 am / 11:50 am	Number of Repeat P and PF Violation(s):	0
Phone: 978-943-5142	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Natalia Dominguez	Type of Inspection: Re-Inspection	Previous Inspection Date: 03/19/2019	
Inspector: c.hudson	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

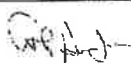
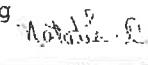
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed				n/o		
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface, cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food						
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered				n/a		
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed

below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 04/03/2019

Page 2 of 3

Establishment: Frost School@

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding						
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean		out				
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer					n/o	
M4 Mobile Food Operation					n/o	
M5 Temporary Food Establishment					n/o	
M6 Public Market; Farmers Market					n/o	
M7 Residential Kitchen; Bed-and-Breakfast Operation					n/o	
M8 Residential Kitchen: Cottage Food Operation					n/o	
M9 School Kitchen; USDA Nutrition Program					n/o	
M10 Leased Commercial Kitchen					n/o	
M11 Innovation Operation					n/o	
Local Requirements						
L1 Local law or regulation					n/o	
L2 Other					n/o	

Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 04/03/19 21-3-501.16(A)(1)-P	OBSERVATION: Chicken on serving line 85F. All Hot holding foods must be maintained at 135F or above at all times. **Re-inspection cheese sauce 146F REGULATION: Holding TCS Food, Hot
Verified 04/03/19 36-4-204.112	OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warmer. Place warmer thermometer in all warmers and monitor for correct holding temperatures. **Re-inspection** Hot holding above 135F. thermometers on order (wrong ones sent). REGULATION: Temperature Measuring Devices-Functionality
Verified 04/03/19 55-6-501.11	OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles as needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
55-6-501.11	OBSERVATION: Observed several patches on kitchen floor; paint appears to be missing. Repair floor. **secheduled for school vacation in April. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
Verified 04/03/19 35-3-501.13	OBSERVATION: Observed turkey breast thawing in sink of cold water. Review proper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing
Discussion	Milk on line 38F, beef deforsting under refrigeration on bottom tray.
Verified 04/03/19 44-4-803.11	OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 135F or above at all times. **re-inspection** cheese sauce 146F REGULATION: Linens Storage of Soiled

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>BELLEHEITE EDUC COMPLEX</i>	Date <i>4-28-12</i>	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast Permit No. <i>007/16</i>	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address <i>95 GOWELL STREET</i>	Risk Level		
Telephone <i>978 691 7016</i>	HACCP Y/N		
Owner <i>LFS</i>	Time In: <i>10</i> Out:		
Person-in-Charge (PIC) <i>SUSAN MARTIN</i>			
Inspector <i>VANDO MILLER</i>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☒ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
<input type="checkbox"/>	<input type="checkbox"/>	23. Management and Personnel (FC-2)(590.003)
<input type="checkbox"/>	<input type="checkbox"/>	24. Food and Food Protection (FC-3)(590.004)
<input type="checkbox"/>	<input type="checkbox"/>	25. Equipment and Utensils (FC-4)(590.005)
<input type="checkbox"/>	<input type="checkbox"/>	26. Water, Plumbing and Waste (FC-5)(590.006)
<input type="checkbox"/>	<input type="checkbox"/>	27. Physical Facility (FC-6)(590.007)
<input type="checkbox"/>	<input type="checkbox"/>	28. Poisonous or Toxic Materials (FC-7)(590.008)
<input type="checkbox"/>	<input type="checkbox"/>	29. Special Requirements (590.009)
<input type="checkbox"/>	<input type="checkbox"/>	30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Vando Miller</i>	Print: <i>Vando Miller</i>	Page <u> </u> of <u> </u> Pages
PIC's Signature: <i>Susan Martin</i>	Print: <i>Susan Martin</i>	

1. **Introduction**

[illegible]

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
EL: 978-620-3130
AX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Gulmette Educ. Comp	Date	6/28/16	Type of Operation(s)	Type of Inspection
Address	80 Bodwell St	Risk Level		<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	978-691-7016			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	L.P.S.	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person-in-Charge (PIC)	Susan Martin			<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector	Rosa Pina / Ray Gilbert	Time In:	12:15p	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
		Time Out:		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
				Permit No.	<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection

☐ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N

23. Management and Personnel (FC-2)(590.003)
24. Food and Food Protection (FC-3)(590.004)
25. Equipment and Utensils (FC-4)(590.005)
26. Water, Plumbing and Waste (FC-5)(590.006)
27. Physical Facility (FC-6)(590.007)
28. Poisonous or Toxic Materials (FC-7)(590.008)
29. Special Requirements (590.009)
30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Rosa Pina	Print: ROSA PINA	Page 1 of 2 Pages
PIC's Signature: Amadeo Rivera	Print: Amadeo Rivera	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <u>Guilmore Ed. School</u>	Date <u>10/5/18</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>80 Bodwell St.</u>	Risk Level	Permit No.	
Telephone <u>978-691-7016</u>			
Owner <u>L.P.S.</u>	HACCP Y/N		
Person-in-Charge (PIC) <u>Nicoury Guilermo</u>	Time In: <u>11:00</u> Out: <u>a.m.</u>		
Inspector <u>Valerie Nelson</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☒
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

3

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Valerie Nelson</u>	Print: <u>VALERIE NELSON</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Nicoury Guilermo</u>	Print: <u>NICOURY GUILERMO</u>	

Establishment Name: Guillenne

Date: 11/5/18

Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
1	105.cmr		- PIC Nic. arm. Guillenne. (Saw some equip. in kitchen)	
	590.0ME		- Kitchen but Susan Martin is still there at this location but not today.	
			- Hot water @ the sink 129°F	
2	13-5-2005.11	(R)	- Observed brown substance in front of 2nd Hot Sink - keep away.	
			- Hot lead hand basin > 145°F - 100°F held (San. cream) 10/10/18	
3	11-2-2011.11	(R)	- Green-top cups of coffee observed in microwave. Please provide labeled cups for staff or re-useable.	
			- Labeled cups + stove in protected location away from food.	
4	9-4-2011.14	(R)	- Sanitizer in 3rd bay 4:50 am. Must be 150-400 ppm. Please calibrate sink + 21st + 11.	
			- All staff observed w/ hair restraints & gloves.	
5	(See above)		- Coffee cups w/ lid observed stored in walk-in on upper food shelf. Please store in protected location away from food.	
			- Walk in #1 - 41°F Ambient Temp.	
6	27-6-2012.15		- Repair missing door sweep @ 100°F. Walk to keep out mice.	
7	25-4-2011.11		- Repair treacher A in back room. Heavy ice build up under fan unit (+) @ door. (NO)	
8	25-4-2013.12		- Coolant puddle in kitchen walk-in freezer resting on floor? Wash, rinse, sanitize + store in designated location.	
Discussion With Person In Charge: Don't switch test strip. Wait until water is still (+) immerse w/ out move for 10 sec.			Corrective Action Required: <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	
(2) 1 re. no. dis. club "morse" proof sweep.			<input checked="" type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Employee Restriction/Exclusion	
- PIC has no up-to-date chokesweep certificate			<input type="checkbox"/> Re-Inspection Scheduled <input type="checkbox"/> Emergency Suspension	
(Acc. to PIC) - Tan PIC w/ all green awareness + choke-sweep.			<input type="checkbox"/> Embargo <input type="checkbox"/> Emergency Closure	
			<input type="checkbox"/> Voluntary Disposal <input type="checkbox"/> Other:	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
EL: 978-620-3130
AX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>HENNESSY SCHOOL</i>	Date <i>4-23-17</i>	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <i>126 HANCOCK STREET</i>	Risk Level		
Telephone <i>978 975 9950</i>			
Owner <i>LPS</i>	HACCP Y/N		
Person-in-Charge (PIC) <i>YOHEDY GENAO</i>	Time In: <i>11:41</i> Out:	Permit No. <i>?</i>	
Inspector <i>Valda Miller</i>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
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☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

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		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Valda Miller</i>	Print: <i>Valda Miller</i>	Page <i>1</i> of <i>2</i> Pages
PIC's Signature: <i>Yohedy Genao</i>	Print: <i>Yohedy Genao</i>	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name HENNESSY SCHOOL	Date 10-2-17	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 102 HANCOCK	Risk Level	Permit No. 010/17	
Telephone 978 975 5957	HACCP Y/N		
Owner L.P.S.	Time In: AM Out:		
Person-in-Charge (PIC) JUAN NOVAS			
Inspector Valela Miller			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.
Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)
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Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

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- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

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Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

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DATE OF RE-INSPECTION:



Inspector's Signature: Valela Miller	Print: Valela Miller	Page 1 of 2 Pages
PIC's Signature: Juan Novas	Print: J. Novas	

Page: 2 of 2

PLEASE PRINT CLEARLY

Discussion With Person in Charge:		Corrective Action Required:		No	Yes
WE GREETED FOLLOWED		<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction/ Exclusion	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BY INSPECTION. VIOLATIONS LISTED W/ CAC		<input type="checkbox"/> Re-Inspection Scheduled	<input type="checkbox"/> Emergency Suspension	<input type="checkbox"/>	<input type="checkbox"/>
DISCALLED AND ORDERED CORRECTED		<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:	<input type="checkbox"/>	<input type="checkbox"/>

Massachusetts Department of Public Health
 Division of Food and Drugs
FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
 200 Common Street
 Lawrence MA 01840
 Tel. (978) 620-3130 Fax (978) 722-9320
 Email: BOH@Lawrence.gov

Name: Hennessey School	Date: 12/19/2018	Type of Operation	Type of Inspection
Address: 122 Hancock St	Risk Level: 2	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No.	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Telephone:			
Owner:			
Person in Charge(PIC): nancy thomas	Time: 01:13 pm	Permit No.	
Inspector: c Hudson			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

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- ☐ 4. Food and Water from Approved Source
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- ☐ 8. Separation/ Segregation/ Protection
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- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

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		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction:Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector		PIC		Page 1 of 2
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Fail Code	DESCRIPTION OF VIOLATION
Discussion	Permits and certificates posted; hand washing station is stocked. Using quart for sanitizer using test strips to check solution. milk 37F, yogurt 37F. No signs of pest. Food thermometers available.
Discussion	No violations found at this time.

Food Establishment Inspection Report

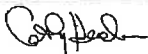
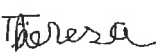
Name: Hennessey School	Inspection Date: 03/14/2019	Number of Priority and Priority Foundation Violation(s): 1
Address: 122 Hancock St	Time In/Out: 10:38 am / 10:53 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-975-5950	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Theresa Fitzsimmons	Type of Inspection: Routine	Previous Inspection Date:
Inspector: c.hudson	Date of Re-Inspection: 03/24/2019 or After	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed				n/o		
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature	In					
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shelfstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition		out				
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food			n/a			
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Hennessey School

Date: 03/14/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display		out				
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean		out				
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
3-305.11	OBSERVATION: Food is stored on freezer floor, REGULATION: Storage, Food-Preventing Contamination from the Premises
4-602.13	OBSERVATION: exhaust Fan has a large build up of dust; needs to be clean. REGULATION: Nonfood Contact Surfaces
3-501.17-Pf	OBSERVATION: Slice cheese found in refrigerator wrapped, no date on it. All items must be dated. REGULATION: Date Marking RTE, TCS,
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Inspectional Services Department, City of Lawrence, Massachusetts...

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>LAWRENCE SCHOOL</i>	Date <i>4-26-17</i>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <i>14 LEXINGTON ST</i>	Risk Level		
Telephone <i>978 978 8956</i>	HACCP Y/N		
Owner <i>L.P.S.</i>	Time In: <i>11:30</i>		
Person-in-Charge (PIC) <i>MARTHA MILLER</i>	Out:		
Inspector <i>Volde Miller</i>	Permit No. <i>610/10</i>		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Volde Miller</i>	Print: <i>Volde Miller</i>	Page: <i>1</i> of <i>2</i> Pages
PIC's Signature: <i>MARTHA MILLER</i>	Print: <i>MARTHA MILLER</i>	

**Violations Related to Foodborne Illness
Interventions and Risk Factors (Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		<i>Food and Water from Regulated Sources</i>
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		<i>Shellfish and Fish From an Approved Source</i>
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		<i>Receiving/Condition</i>
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		<i>Tags/Records: Shellstock</i>
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		<i>Tags/Records: Fish Products</i>
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		<i>Conformance with Approved Procedures /HACCP Plans</i>
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced Oxygen Packaging, Criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		<i>Cross-Contamination</i>
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		<i>Contamination from Raw Ingredients</i>
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		<i>Contamination from the Environment</i>
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		<i>Contamination from the Consumer</i>
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		<i>Disposition of Adulterated or Contaminated Food</i>
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		<i>Food Contact Surfaces</i>
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp., pH, Concentration and Hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food - Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		<i>Proper, Adequate Handwashing</i>
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		<i>Good Hygienic Practices</i>
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		<i>Prevention of Contamination from Hands</i>
	590.004(E)	Preventing Contamination from Employees*
13		<i>Handwash Facilities</i>
		<i>Conveniently Located and Accessible</i>
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		<i>Supplied with Soap and Hand Drying Devices</i>
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Fail Code	DESCRIPTION OF VIOLATION
Discussion	School that prepares cold food and receives hot foods from central kitchen. Using quart for sanitizing and test strips to monitor solution. Using a food thermometer to take temperatures. Freezers and refrigerators in acceptable range milk 34F. No signs of pest. Permits and certificates posted; nurse supply list of students with allergies. PIC servsafe certificate expired; is signed up for class next month.. Othe staff person has certificate.
6.301.12*	OBSERVATION: No paper towel stocked at Hand Washing sink; hand washing sink requires a method to dry hands at the station. REGULATION: Each handwashing or group shall be provided with individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated hand drying device.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street
Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Lawlor School@	Date: 12/20/2018	Type of Operation	Type of Inspection
Address: 41 Lexington St	Risk Level: 2	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	<input type="checkbox"/> Routine <input checked="" type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Telephone:	Time: 02:11 pm	Permit No.	
Owner:			
Person in Charge(PIC):			
Inspector: Cathy Hudson			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- | | |
|---|------------|
| <input type="checkbox"/> Anti-Choking | 590.009(E) |
| <input type="checkbox"/> Tobacco | 590.009(F) |
| <input type="checkbox"/> Allergen Awareness | 590.009(G) |

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N

- | | |
|----------------------------------|-----------------|
| 23. Management and Personnel | (FC-2)(590.003) |
| 24. Food and Food Protection | (FC-3)(590.004) |
| 25. Equipment and Utensils | (FC-4)(590.005) |
| 26. Water, Plumbing and Waste | (FC-5)(590.006) |
| 27. Physical Facility | (FC-6)(590.007) |
| 28. Poisonous or Toxic Materials | (FC-7)(590.008) |
| 29. Special Requirements | (590.009) |
| 30. Other | |

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector

Cathy Hudson

PIC

Mary S

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-8130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name	LAUREL SCHOOL	Date	11-15-11	Type of Operation(s)	Type of Inspection
Address	41 LENINGTON ST	Risk Level		<input type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	978 975 5959			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	L.P.S.	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person-in-Charge (PIC)	MANTHA LILLOA			<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector	VALERIE MILLER	Time In:	9:21	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
		Time Out:		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
				Permit No.	<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection

☐ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: VALERIE MILLER	Print: VALERIE MILLER	Page 1 of 1 Pages
PIC's Signature: MANTHA LILLOA	Print: MANTHA LILLOA	

FOLD BACK AND FORTH ALONG PERFORATION FOR EASY SEPARATION

FEED THIS END

FEED THIS END

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: Lawlor School	Inspection Date: 03/07/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 41 Lexington St	Time In/Out: 11:21 am / 11:41 am	Number of Repeat P and PF Violation(s):	0
Phone: 978-975-5956	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Martha Ulloa	Type of Inspection: Routine	Previous Inspection Date: 12/06/2018	
Inspector: J.Barclay	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, fasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

Person In Charge:

DESCRIPTION OF VIOLATION

Fail Code

Discussion

No violations were observed. Observed Ham in reach in at 40F.
Milk in student milk refrigerator at 36F. Chicken hot holding at 169F.

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9820



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <u>LAWRENCE FAMILY ACADEMY</u>	Date <u>4/28/17</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>526 LOWELL ST</u>	Risk Level		
Telephone <u>978-722-8030</u>			
Owner <u>LPS</u>	HACCP Y/N		
Person-in-Charge (PIC) <u>WILMA RODRIGUEZ</u>	Time In: <u>12:00 PM</u> Out:	Permit No. <u>00216</u>	
Inspector <u>VALERIE MILLER</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 580.008 (E) ☐
Tobacco 580.009 (F) ☐
Allergen Awareness 590.008 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection

☐ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue

Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
<input type="checkbox"/>	<input type="checkbox"/>	23. Management and Personnel (FC-2)(590.003)
<input type="checkbox"/>	<input type="checkbox"/>	24. Food and Food Protection (FC-3)(590.004)
<input type="checkbox"/>	<input type="checkbox"/>	25. Equipment and Utensils (FC-4)(590.005)
<input type="checkbox"/>	<input type="checkbox"/>	26. Water, Plumbing and Waste (FC-5)(590.006)
<input type="checkbox"/>	<input type="checkbox"/>	27. Physical Facility (FC-6)(590.007)
<input type="checkbox"/>	<input type="checkbox"/>	28. Poisonous or Toxic Materials (FC-7)(590.008)
<input type="checkbox"/>	<input type="checkbox"/>	29. Special Requirements (590.009)
<input type="checkbox"/>	<input type="checkbox"/>	30. Other

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Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Valerie Miller</u>	Print: <u>Valerie Miller</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Wilma Rodriguez</u>	Print: <u>Wilma Rodriguez</u>	

Page: 2 of 2

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Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name LAWRENCE FAMILY NURSERY	Date 10-17-17	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 526 LAWRENCE ST	Risk Level	Permit No. 015/17	
Telephone 978-722-8031	HACCP Y/N		
Owner LPS	Time In: 10:55 Out:		
Person-in-Charge (PIC) WILMA RODRIGUEZ			
Inspector VALERIE MILLER			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

2

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Valerie Miller	Print: Valerie Miller	Page 1 of 2 Pages
PIC's Signature: Wilma Rodriguez	Print: Wilma Rodriguez	

LAWRENCE FA. 10/11/14

LAWRENCE FAMILY ACADEMY date: _____

10-13-17

Suppl. a Crimenale:

[illegible]

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street

Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Lawrence Family Academy	Date: 12/10/2018	Type of Operation	Type of Inspection
Address: 526 Lowell	Risk Level: 2	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Telephone:			
Owner:			
Person in Charge(PIC): Wilma Rodriguez	Time: 09:39 am	Permit No.	
Inspector: C Hudson			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- | | |
|---|------------|
| <input type="checkbox"/> Anti-Choking | 590.009(E) |
| <input type="checkbox"/> Tobacco | 590.009(F) |
| <input type="checkbox"/> Allergen Awareness | 590.009(G) |

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C N

- | | | |
|--------------------------|----------------------------------|-----------------|
| <input type="checkbox"/> | 23. Management and Personnel | (FC-2)(590.003) |
| <input type="checkbox"/> | 24. Food and Food Protection | (FC-3)(590.004) |
| <input type="checkbox"/> | 25. Equipment and Utensils | (FC-4)(590.005) |
| <input type="checkbox"/> | 26. Water, Plumbing and Waste | (FC-5)(590.006) |
| <input type="checkbox"/> | 27. Physical Facility | (FC-6)(590.007) |
| <input type="checkbox"/> | 28. Poisonous or Toxic Materials | (FC-7)(590.008) |
| <input type="checkbox"/> | 29. Special Requirements | (590.009) |
| <input type="checkbox"/> | 30. Other | |

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

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Inspector	PIC	Page 1 of 2
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Fail Code	DESCRIPTION OF VIOLATION
Discussion	School with small kitchen and service area. Hand washing sink supplied; using quart for sanitizing and test strips to monitor solution. Using a food thermometer to take temperatures. Freezers and refrigerators in acceptable range milk 33F. No signs of pest. Permits and certificates posted; nurse supply list of students with allergies.
Discussion	No violations found at this time.

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: Lawrence Family Academy	Inspection Date: 03/22/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 526 Lowell st.	Time In/Out: 11:00 am / 11:50 am	Number of Repeat P and PF Violation(s):	0
Phone: 978-722-8030	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Wilma Rodriguez	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: J.Barclay	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrhea events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

J. Barclay

Person In Charge

Wilma Rodriguez

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Lawrence Family Academy

Date: 03/22/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control	In					
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features: properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen; Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program	In					
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	No violations were observed. Observed milk in milk case refrigerator at 36F. Milk in walk-in at 35F. Fish sticks hot holding at 136F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Lawrence High School	Date	6/27/18	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address	70-71 N. Parish Road	Risk Level			
Telephone	978-975-2750	HACCP Y/N			
Owner	L.P.S.	Time In:	12 p.		
Person-in-Charge (PIC)	Kathy Belonger	Out:			
Inspector	Rosa Pina, Ray Gilbert	Permit No.			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

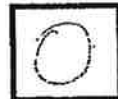
CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Rosa Pina</i>	Print: <i>Rosa Pina</i>	Page 1 of 2 Pages
PIC's Signature: <i>Kathy Belonger</i>	Print: <i>Kathy Belonger</i>	

Lawrence High School Date: 6/27/18

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Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street
Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Lawrence High School	Date: 02/15/2019	Type of Operation	Type of Inspection
Address: 70-71 North Parish High School	Risk Level: 2	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 978-975-2750		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner:		<input type="checkbox"/> Residential Kitchen	Date: 02/25/2019 or After
Person in Charge(PIC): Cathy	Time: 11:02 am	<input type="checkbox"/> Mobile	Date:
Inspector: J.Barclay		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- | | |
|--|------------|
| <input type="checkbox"/> Anti-Choking | 590.009(E) |
| <input type="checkbox"/> Tobacco | 590.009(F) |
| <input checked="" type="checkbox"/> Allergen Awareness | 590.009(G) |

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
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PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
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TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
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☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.
Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

1

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: 02/25/2019 or After

FSS S:590InspectionFormB-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
590.009(G)(2)*	<p>OBSERVATION: Observed no allergen statement at point of service.</p> <p>REGULATION: 399 Allergens/Statement 590.009(G)(2)*, Such food establishments shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.</p>
Discussion	<p>Observed no hot holding during time of inspection. Observed milk in cold line unit at 39F. Pork in walk-in at 38F. Frozen foods were frozen. Sanitizer at 200ppm. Hood, equipment and floors were free of accumulation and in good repair. No signs of pests. Handsink in compliance. Observed certifications in compliance.</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.</p>

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: Lawrence High School Complex	Inspection Date: 03/28/2019	Number of Priority and Priority Foundation Violation(s):	1
Address: 70-71 Parish Rd	Time In/Out: 12:15 pm / 01:14 pm	Number of Repeat P and PF Violation(s):	0
Phone: 978-975-2762	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Kathy	Type of Inspection: Routine	Previous Inspection Date: 01/29/2019	
Inspector: J.Barclay	Date of Re-Inspection: 04/07/2019 or After		


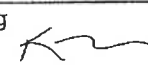
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events		out				
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered				n/a		
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Lawrence High School Complex

Date: 03/28/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control	In					
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored		out				
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used		out				
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
2-501.11-Pf	OBSERVATION: No written procedure for cleaning up vomiting and diarrhea was observed. REGULATION: Clean-up of Vomiting and Diarrheal Events
4-101.16	OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS. REGULATION: Sponges Use Limitation
4-101.17	OBSERVATION: Observed wood planks in walk-in to store food items. Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation
Discussion	Observed cooked vegetables hot holding at 136F. Cheese in walk-in observed at 38F. Milk in student milk refrigerator at 35F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: Lawrence High School Complex@	Inspection Date: 04/10/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 70-71 Parish Rd	Time In/Out: 11:30 pm /12:20 pm	Number of Repeat P and PF Violation(s):	0
Phone: 978-975-2762	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Kathy	Type of Inspection: Re-Inspection	Previous Inspection Date: 03/28/2019	
Inspector: J.Barclay	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction			n/a			

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food			n/a			
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered			n/a			
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:



Person In Charge



Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Lawrence High School Complex@

Date: 04/10/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control	In					
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 04/10/19 5-2-501.11-Pf	OBSERVATION: No written procedure for cleaning up vomiting and diarrhea was observed. REGULATION: Clean-up of Vomiting and Diarrheal Events
Verified 04/10/19 41-4-101.16	OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS. REGULATION: Sponges Use Limitation
Verified 04/10/19 47-4-101.17	OBSERVATION: Observed wood planks in walk-in to store food items. Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation
Discussion	Observed cooked vegetables hot holding at 136F. Cheese in walk-in observed at 38F. Milk in student milk refrigerator at 35F.
Discussion	***RE-INSPECTIONS*** OBSERVED ALL VIOLATIONS CORRECTED. OBSERVED FOOD GRADE SHELVES FOR WALK-IN AND NO SPONGES BEING USED FOR CLENA/SANITIZING FCS.
0-9.004	Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may result in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Leahy School	Date	10/26/18	Type of Operation(s)	Type of Inspection
Address	100 Irving Ave.	Risk Level		<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	978-975-5959			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	L.P.S.	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection
Person-in-Charge (PIC)	Charmen Baulino			<input type="checkbox"/> Mobile	Date:
Inspector	Rosa Pina / Row Gilbert	Time In:		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		Time Out:		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> General Complaint
				Permit No.	<input type="checkbox"/> HACCP
					<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☒ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses, Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Rosa Pina	Print: ROSA PINA	Page 1 of 2 Pages
PIC's Signature: Charmen Baulino	Print: Charmen Baulino	

Establishment Name: Leahy School Date: 6/26/18 Page: 1 of 2

[illegible]

Massachusetts Department of Public Health
 Division of Food and Drugs
FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
 200 Common Street
 Lawrence MA 01840
 Tel. (978) 620-3130 Fax (978) 722-9320
 Email: BOH@Lawrence.gov

Name: Leahy School	Date: 02/14/2019	Type of Operation <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No: Permit No.	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Address: 100 Erving st	Risk Level: 2		
Telephone: 978-975-5959			
Owner:			
Person in Charge(PIC): Carmen	Time: 10:12 am		
Inspector: J.Barday			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- | | |
|---|------------|
| <input type="checkbox"/> Anti-Choking | 590.009(E) |
| <input type="checkbox"/> Tobacco | 590.009(F) |
| <input type="checkbox"/> Allergen Awareness | 590.009(G) |

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
	✓	24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
3.305.11	<p>OBSERVATION: Observed food stored near dry goods and inside freezer on shelves less than 6 inches above the floor. Food should be stored a minimum of 6 inches off the floor.</p> <p>REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.</p>
Discussion	<p>Observed in double door refrigerators cheese at 38F and milk at 39F. Observed milk in student milk refrigerator at 40F. Observed no hot holding during time of inspection. Frozen foods were frozen. Sanitizer was at 200ppm. Handsink was in compliance. Certifications were in compliance.</p>


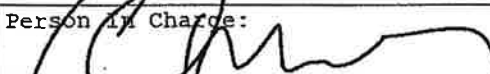
Food Establishment Inspection Report

Name: Leahy School	Inspection Date: 03/20/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 100 Erving St	Time In/Out: 11:05 am / 11:11 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-686-4920	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Carmen Paulino	Type of Inspection: Routine	Previous Inspection Date: 02/25/2019
Inspector: c.hudson	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
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Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed				n/o		
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

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Inspector:  Person in Charge: 

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Leahy School

Date: 03/20/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used		out				

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Milk 34F, rice 165F Beef 171F
4-101.19	<p>OBSERVATION: Kitchen floor has several patches where paint is missing or chipped.</p> <p>REGULATION: Non FCS Construction and Repair.</p>

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name NORTH COMMON EDU. COMPLEX	Date 11-6-17	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 233 HAVERHILL ST	Risk Level		
Telephone 978 975 5971			
Owner LPS	HACCP Y/N		
Person-in-Charge (PIC) CHRISTINE KAY	Time In: 10:10 Out:	Permit No. 017/17	
Inspector Valda Miller			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection

☐ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Valda Miller	Print: Valda Miller	Page 1 of 2 Pages
PIC's Signature: Christine Kay	Print: Christine Kay	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name: <u>North Common Edge Pouch</u>	Date: <u>6/25/17</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast Permit No.	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address: <u>235 Haverhill St.</u>	Risk Level		
Telephone: <u>978-975-5971</u>	HACCP Y/N		
Owner: <u>LPS.</u>	Time In: <u>1:57</u>		
Person-in-Charge (PIC): <u>Christine Kay</u>	Out:		
Inspector: <u>Rosa TWA/Kay Gilbert</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.
Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
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☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
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☐ 11. Good Hygienic Practices

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☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:



Inspector's Signature: <u>Rosa TWA</u>	Print: <u>Rosa TWA</u>	Page 1 of 2 Pages
PIC's Signature: <u>Christine Kay</u>	Print: <u>Christine Kay</u>	

**Violations Related to Foodborne Illness
Interventions and Risk Factors (Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water from Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures /HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced Oxygen Packaging, Criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-Contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp., pH, Concentration and Hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food - Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14		Food or Color Additives
	3-202.12	Additives*
	3-202.14	Protection from Unapproved Additives*
15		Poisonous or Toxic Substances
	7-101.11	Identifying Information - Original Containers*
	7-102.11	Common Name - Working Containers*
	7-201.11	Separation - Storage*
	7-202.11	Restriction - Presence and Use*
	7-202.12	Conditions of Use*
	7-203.11	Toxic Containers - Prohibitions*
	7-204.11	Sanitizers, Criteria - Chemicals*
	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents, Criteria*
	7-205.11	Incidental Food Contact, Lubricants*
	7-206.11	Restricted Use Pesticides, Criteria*
	7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs - 155°F 15 sec. Eggs - Immediate Service 145°F 15 sec.*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec.*
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.*
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites - 165°F 15 sec.*
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec.*
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec.*
	3-403.11(B)	Microwave - 165°F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours.*
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours.*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours*
19	3-501.15	Cooling Methods for PHFs
		PHF Hot and Cold Holding
	3-501.16(B) 590.004(F)	Cold PHFs Maintained at or below 41°F/45°F *
	3-501.16(A)	Hot PHFs Maintained at or above 140°F *
	3-501.16(A)	Roasts Held at or above 130°F *
20		Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-801.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens*
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements.
----------------	---

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street
Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: North Common High School	Date: 02/14/2019	Type of Operation	Type of Inspection
Address: 233 Haverhill St	Risk Level: 2	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 978-975-5971		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner:		<input type="checkbox"/> Residential Kitchen	Date:
Person in Charge(PIC): Christine Kay	Time: 11:09 am	<input type="checkbox"/> Mobile	Date:
Inspector: J. Barclay		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

☐ Anti-Choking 590.009(E)

☐ Tobacco 590.009(F)

☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/ Segregation/ Protection

☐ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additive

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

☐ 16. Cooling Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

3 S:5900InspecFormB-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
Discussion	<p>Observed no violations. Cheese in walk in at 36F. Reach in double door refrigerator cheese at 40F. Sandwich in cold line at 39F. Milk in student milk refrigerator at 38F. No hot holding observed during time of inspection. Frozen foods were frozen. Observed sanitizer at 200ppm. Hood, equipment and floor were clean and free of accumulation. Handsinks in compliance. No signs of pests. Certifications were in compliance.</p>

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name OLIVER PARTNERSHIP SCHOOL	Date 5-26-17	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 183 HAVENHILL STREET	Risk Level		
Telephone 978 722-8170	HACCP Y/N	Permit No. ?	
Owner L.P.S.	Time In: 12:44		
Person-in-Charge (PIC) WALTER FERRELL	Out:		
Inspector Valda Miller			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
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TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
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☐ 18. Cooling
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☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
<input type="checkbox"/>	<input type="checkbox"/>	23. Management and Personnel (FC-2)(590.003)
<input type="checkbox"/>	<input type="checkbox"/>	24. Food and Food Protection (FC-3)(590.004)
<input type="checkbox"/>	<input type="checkbox"/>	25. Equipment and Utensils (FC-4)(590.005)
<input type="checkbox"/>	<input type="checkbox"/>	26. Water, Plumbing and Waste (FC-5)(590.006)
<input type="checkbox"/>	<input type="checkbox"/>	27. Physical Facility (FC-6)(590.007)
<input type="checkbox"/>	<input type="checkbox"/>	28. Poisonous or Toxic Materials (FC-7)(590.008)
<input type="checkbox"/>	<input type="checkbox"/>	29. Special Requirements (590.009)
<input type="checkbox"/>	<input type="checkbox"/>	30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Valda Miller	Print: Valda Miller	Page ___ of ___ Pages
PICs Signature: Walter Ferrell	Print: Walter Ferrell	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>OLIVER PARTNERSHIP SCHOOL</i>	Date <i>11-15-12</i>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <i>123 HUNTER HILL STREET</i>	Risk Level		
Telephone <i>978 722 8170</i>	HACCP Y/N		
Owner <i>LP</i>			
Person-in-Charge (PIC) <i>LIANNE FERNANDEZ</i>	Time In: <i>AM</i>	Permit No. <i>0817</i>	
Inspector <i>VALDA MILLER</i>	Out:		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.
Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

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DATE OF RE-INSPECTION:

Inspector's Signature: <i>Valda Miller</i>	Print: <i>Valda Miller 11/15/12</i>	Page <i>1</i> of <i>2</i> Pages
PIC's Signature: <i>Lianne Fernandez</i>	Print: <i>Lianne Fernandez</i>	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name: <u>Oliver School</u>	Date: <u>8/16/18</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address: <u>183 Haverhill St</u>	Risk Level		
Telephone: <u>978-975-5966</u>			
Owner: <u>L.P.S.</u>	HACCP Y/N		
Person-in-Charge (PIC): <u>Lianne Fernandez</u>	Time In: <u>11:45am</u>	Permit No.	
Inspector: <u>ROSA PINA</u>	Out:		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

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REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

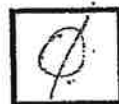
Violations Related to Good Retail Practices (Blue

Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.
DATE OF RE-INSPECTION:



Inspector's Signature: <u>Rosa Pina</u>	Print: <u>ROSA PINA</u>	Page 1 of 2 Pages
PIC's Signature: <u>Lianne Fernandez</u>	Print: <u>LIANNE FERNANDEZ</u>	

Will School

8	1	0	1	8
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of

PLEASE PRINT CLEARLY

Date Verified

Code	C - Critical Item
Reference	R - Red Item

Good Conditions
No Violations Found

Corrective Action Required:

Yes	<input type="checkbox"/>
No	<input checked="" type="checkbox"/>

Discussion Will Person in Charge

Introduced myself and proceeded with
investigation.

☐ Employee Restriction/
Exclusion☐ **Emergency Suspension**☐ Emergency Closure☐ Other: _____☐ Voluntary Disposal

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: Oliver Partnership School	Inspection Date: 03/05/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 183 Haverhill St	Time In/Out: 12:05 pm / 12:59 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-722-8140	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Lianne Fernandez	Type of Inspection: Routine	Previous Inspection Date:
Inspector: J.Barclay	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities; and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/c		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding				n/c		
20 Proper cooling time and temperature	In					
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/c		
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food			n/a			
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

Person In Charge:

Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 03/05/2019

Page 2 of 3

Establishment: Oliver Partnership School

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control	In					
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer	In					
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program	In					
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fall Code	DESCRIPTION OF VIOLATION
Discussion	PIC stated they have had issues with squirrels entering the school and into dry storage room. Pest control are in the process of fixing issue. PIC stated precautions done to eliminate chances of pest entering the kitchen. No evidence of pest was seen during time of inspection.
Discussion	Observed milk inside student milk case at 40F. Milk in reach in at 36F. Hamburger in hot holding at 138F.
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.</p>

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>PARTRIM EDC COMPLEX</i>	Date <i>11-1-17</i>	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <i>255 EAST HAVERHILL ST</i>	Risk Level	Permit No.	
Telephone <i>978 691 7255</i>	HACCP Y/N		
Owner <i>LPS</i>	Time In: <i>2:17</i>		
Person-in-Charge (PIC) <i>SHARON PERRONE</i>	Out:		
Inspector <i>Valda Miller</i>			

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Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

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TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

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REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

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CONSUMER ADVISORY

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DATE OF RE-INSPECTION:

Inspector's Signature: <i>Valda Miller</i>	Print: <i>Valda Miller</i>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <i>Sharon Perrone</i>	Print: <i>Sharon Perrone</i>	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Parthom Eolue Complex	Date	6/20/18	Type of Operation(s)	Type of Inspection
Address	255 East Haverhill St	Risk Level	1	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	978-691-7255			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	L.P.S.	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person-in-Charge (PIC)	Sharon Perrone			<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector	Rosa Pina / Dan Gilbert	Time In:		<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
		Time Out:		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
				Permit No.	<input type="checkbox"/> Other

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Allergen Awareness 590.009 (G) ☐

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DATE OF RE-INSPECTION:

Inspector's Signature: Rosa Pina	Print: ROSA PINA	Page 1 of 2 Pages
PIC's Signature: Jessica Zurita	Print: JESSICA ZURITA	

Establishment Name: Fourth Avenue Complex Date: 10/26/18 Page: 1 of 2

Page: 1 of 1

Date:

Uganda

May 1963

Reattachment Normal:

[illegible]

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Parthum Ed Complex	Date	11/5/18	Type of Operation(s)	Type of Inspection
Address	255 E. Haverhill St	Risk Level		<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	978-691-7255			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	LPS	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection
Person-in-Charge (PIC)	Sharon Perrone			<input type="checkbox"/> Mobile	Date:
Inspector	Valerie Nelson			<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
				<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> General Complaint
				Permit No.	<input type="checkbox"/> HACCP
					<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.
Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☒ 8. Separation/Segregation/Protection

☒ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
	✓	25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

2

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Valerie Nelson</i>	Print: VALERIE NELSON	Page 1 of 2 Pages
PIC's Signature: <i>Sharon Perrone</i>	Print: SHARON PERRONE	

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION		Date Verified
			PLEASE PRINT CLEARLY		
	See page 1		- PIC Sharon Perrone has "manager" food		
			allergens" cert. w/no exp. date (2018)		
			ServSafe expired 10/26/18 + scheduled to take		
			exam w/ LPS tomorrow!		
1	9-4-501.114 (R)		Sanitized & 50 ppm. keep @ 150-400 ppm.		
			NOTE - Check schedule for grease trap cleaning.		
			Inquire town plumber what the interval should be.		
			- Staff correctly answered illness report question?		
			Hand hygiene use Q.		
2	25-4-903.12		- Removed SCID drivers etc. from equipment drawer or put in		
			- Hand washing sink hot water temp = 120+		
3	8-3-302.11 (R)		- Place area (ramp, shell) under for a part from		
			RTE floors. Observed over.		
			- Storage rooms in excellent condition.		
			NOTE - Provide proof of training for (P.R. or check - training +		
			keep copy in your office.		
Discussion With Person In Charge:			Dino Langer, closed container.		
Note - Excludes / Includes			[Signature]		

Corrective Action Required:		<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
<input checked="" type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction/Exclusion		
<input type="checkbox"/> Re-Inspection Scheduled	<input type="checkbox"/> Emergency Suspension		
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure		
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:		

MEHA.org - merged Food code 2013

Food Establishment Inspection Report

Name: Parthum School	Inspection Date: 03/20/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 255 East Haverhill St	Time In/Out: 10:20 am / 10:27 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-691-7255	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Sharon Perrone	Type of Inspection: Routine	Previous Inspection Date: 0 /5/2019
Inspector: c.hudson	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

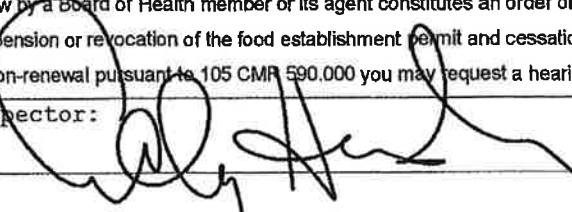

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an Inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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Food Establishment Inspection Report

MoJin Solutions, LLC

Establishment: Parthum School	Date: 03/20/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS		
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display		out				
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
3-305.11	OBSERVATION: Milk crates are stored on floor in walk-in. Stored all food items off floor. REGULATION: Storage, Food-Preventing Contamination from the Premises
Discussion	Rice in warmer 165F, cooked beef dish 174F, Ham & cheese sandwich 33F, cheese 33F tuna salad on line 41F. .

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name ROLLINS SCHOOL	Date 11-1-17	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 451 HOWARD STREET	Risk Level	Permit No. 022/17	
Telephone 978-722-8190	HACCP Y/N		
Owner L.P.S.	Time In: AM Out:		
Person-in-Charge (PIC) ANDELINA JIMINEZ			
Inspector Valda Miller			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Valda Miller	Print: Valda Miller	Page 1 of 2 Pages
PIC's Signature: ANDELINA JIMINEZ	Print: ANDELINA JIMINEZ	

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street

Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Rollins School	Date: 12/19/2018	Type of Operation	Type of Inspection
Address: 451 Howard St	Risk Level: 2	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Telephone:	Time: 01:54 pm	Permit No.	
Owner:			
Person in Charge(PIC): Andelaina Jimenez			
Inspector: c Hudson			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

SS S:590/inspectForm6-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Permits and certificates are posted. Milk 37F. Hand washing station is stocked. Using quart for sanitizer and have test strips to test solution. No signs of pest. Has food thermometer to record cooking temperatures.
Discussion	No violations found at this time.

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: Rollins School	Inspection Date: 03/07/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 451 Howard St	Time In/Out: 10:15 am / 10:47 am	Number of Repeat P and PF Violation(s):	0
Phone: 978-722-8190	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Andelina	Type of Inspection: Routine	Previous Inspection Date: 12/06/2018	
Inspector: J. Barclay	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

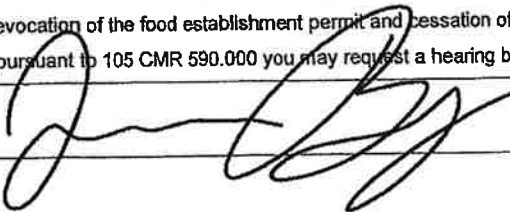
Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction	In					

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food			n/a			
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:



Person In Charge:

A. J.

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Rollins School

Date: 03/07/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control	In					
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program	In					
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	No violations observed. Observed milk in student milk refrigerator at 36F. Cheese in reach in at 39F. Chicken in hot holding table at 196F. Cooked peas hot holding at 184F.

Food Establishment Inspection Report

Name: Rollins School	Inspection Date: 09/04/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 451 Howard Street	Time In/Out: 12:20 pm /12:55 pm	Number of Repeat P and PF Violation(s): 0
Phone: 978-722-8190	Permit No.:	
Email:	Risk Category: 0 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Andelina	Type of Inspection: Routine	Previous Inspection Date:
Inspector: O.Liupo	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/c		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected				n/c		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/c		
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/c		
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered				n/a		
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

[Signature]

Person In Charge

[Signature]

[Signature]

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Rollins School

Date: 09/04/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding			n/a			
35 Approved thawing methods used			n/a			
36 Thermometer provided and accurate		out				
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	School receives pre-cooked meals for the majority of the time. PIC states steak for steak and cheese subs is the only thing that comes in raw. Observed one double door refrigeration unit, two hot holding units, one freezer, and two ovens.
4-204.112	OBSERVATION: No secondary ambient thermometer observed in hot holding unit. PIC to obtain NSF approved ambient thermometer. REGULATION: Temperature Measuring Devices-Functionality
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
Discussion	Observed chicken fingers in hot holding unit at 138F via probe thermometer. Observed QT test strips and food grade thermometer. Observed cheese in double door refrigeration unit at 41F via probe thermometer.

Public Health Services Department, City of Lawrence, Massachusetts



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

PH
CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320

FOOD ESTABLISHMENT INSPECTION REPORT

Name	So. Lawrence East	Date	6/27/18	Type of Operation(s)	Type of Inspection
Address	165 Crawford St.	Risk Level		<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	978-975-15970			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	L.P.S.	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person-in-Charge (PIC)	Vanira Riverca			<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector	Ray Gilbert / ROSA PINA	Time In:	12:45pm	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
		Time Out:		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
				Permit No.	<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Rosa Pina	Print: ROSA PINA	Page 1 of 2 Pages
PIC's Signature: [Signature]	Print: [Signature]	

8

Discussion With Person In Charge: Centennial Museum
Introduced ourselves and conducted inspection

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <u>S. Lawrence East School</u>	Date <u>10/12/18</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address <u>165 Crawford St.</u>	Risk Level <u>high</u>	Permit No. _____	
Telephone <u>978-975-5970</u>	HACCP <u>YN</u>		
Owner <u>LPS</u>	Time In: <u>1:30</u> Out: _____		
Person-in-Charge (PIC) <u>Vanira Rivera</u>			
Inspector <u>Lauren Kennedy</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.
Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
	X	25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
	X	27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Lauren Kennedy</u>	Print: <u>lauren kennedy</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Vanira Rivera</u>	Print: <u>Vanira Rivera</u>	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name <u>S. Lawrence East School</u>	Date <u>10/17/18</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>165 Crawford St.</u>	Risk Level		
Telephone <u>978-975-5970</u>			
Owner <u>LPS</u>	HACCP Y/N		
Person-in-Charge (PIC) <u>(none) worked w/ facilities</u>	Time In: <u>3:00</u> Out: <u>3:30</u>	Permit No.	
Inspector <u>V. Nelson</u> <u>mgr.</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
	✓	25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
	✓	27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>V. Nelson</u>	Print: <u>VALERIE NELSON</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Rosa Nickerson</u>	Print: <u>Rosa Nickerson</u>	

Page: 2 of _____

44

Food Establishment Inspection Report

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: South Lawrence East Educational Complex	Inspection Date: 03/28/2019	Number of Priority and Priority Foundation Violation(s): 1
Address: 166 Crawford St	Time In/Out: 10:12 am / 10:34 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-975-5970	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation:	
Person-in-charge: Yanira Rivera	Type of Inspection: Routine	Previous Inspection Date: 12/06/2018
Inspector: c.hudson	Date of Re-Inspection: 04/07/2019 or After	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature		out				
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

Person In Charge:

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: South Laweunce East Edeucational Complex

Date: 03/28/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled; original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used		out				
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment		out				
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen; Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Establishment: South Lawewnce East Edeucational Complex

Date: 03/Page 3 of 3

Fail Code	DESCRIPTION OF VIOLATION
3-501.16(A)(2)(B)-P	OBSERVATION: Food line potato salad 47F, Fruit 47F REGULATION: Holding TCS Food, Cold
4-501.11	OBSERVATION: observed cold units on food line broken, garage disposal is broken, shelf with pots & pans is broke. REGULATION: Good Repair and Proper Adjustment-Equipment
4-101.19	OBSERVATION: Observed ceiling tile stained; need to be replaced. REGULATION: Non FCS Construction and Repair
Discussion	Walk-in/ Milk 33F, cheese 34F, fruit 37F, Milk in chest 33F. Cooked hot dog 168F. Hand sinks stocked
590.111	OBSERVATION: PIC anti-choking certificate is expired. REGULATION: Anti-choking procedures in food service establishment
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Food Establishment Inspection Report

Name: South Lawewnce East Eeducational Complex@	Inspection Date: 04/11/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 165 Crawford St	Time In/Out: 11:20 am /12:04 pm	Number of Repeat P and PF Violation(s):	0
Phone: 978-975-5970	Permit No.:		
Email:	Risk Category: 2 HACCP: No		
Owner:	Type of Operation:		
Person-in-charge: Yanira Rivera	Type of Inspection: Re-Inspection	Previous Inspection Date: 03/28/2019	
Inspector: J.Barclay	Date of Re-Inspection: 04/21/2019 or After --		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

J. Barclay

Person In Charge

Yanira Rivera

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: South Lawewnce East Edeucational Complex@

Date: 04/11/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used		out				

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment		out				
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Date Verified Fall Code	DESCRIPTION OF VIOLATION
Verified 04/11/19 22-3-501.16(A)(2)(B)	OBSERVATION: Food line potato salad 47F, Fruit 47F REGULATION: Holding TCS Food, Cold
47-4-501.11	OBSERVATION: observed cold units on food line broken, garage disposal is broken, shelf with pots & pans is broke. REGULATION: Good Repair and Proper Adjustment-Equipment
47-4-101.19	OBSERVATION: Observed ceiling tile stained; need to be replaced. REGULATION: Non FCS Construction and Repair
Discussion	Walk-in/ Milk 33F, cheese 34F, fruit 37F, Milk in chest 33F. Cooked hot dog 168F. Hand sinks stocked
57-590.111	OBSERVATION: PIC anti-choking certificate is expired. REGULATION: Anti-choking procedures in food service establishment
Discussion	***RE-INSPECTION*** OBSERVED CHEF SALAD COLD HOLDING IN COLD BOX AT 41F.
0-9.004	Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may result in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name TARBOX SCHOOL	Date 10-26-17	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 59 RIDER ST	Risk Level	Permit No. 027/16	
Telephone 978 975 5983	HACCP Y/N		
Owner LPS	Time In: 10:15		
Person-in-Charge (PIC) BRIGGID REYES	Out:		
Inspector VICTOR MILLER			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking -- 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC

☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source

☐ 5. Receiving/Condition

☐ 6. Tags/Records/Accuracy of Ingredient Statements

☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection

☐ 9. Food Contact Surfaces Cleaning and Sanitizing

☐ 10. Proper Adequate Handwashing

☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:



Inspector's Signature: <i>Victor Miller</i>	Print: <i>Victor Miller</i>	Page 1 of 2 Pages
PIC's Signature: <i>Libertad A. Gomez</i>	Print: <i>Libertad A. Gomez</i>	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name: <u>Tarbox School</u>	Date: <u>12/26/18</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address: <u>39 Alder Street</u>	Risk Level	Permit No.	
Telephone: <u>978-975-5983</u>			
Owner: <u>L.P.S.</u>	HACCP Y/N		
Person-in-Charge (PIC): <u>Libertad Gomez</u>	Time In: <u>1:00p</u>		
Inspector: <u>Rosa Tina / Ray Gilbert</u>	Out:		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Rosa Tina</u>	Print: <u>Rosa Tina</u>	Page 1 of 2 Pages
PIC's Signature:	Print: <u>Libertad Gomez</u>	

Establishment Name:

PLEASE PRINT CLEARLY

Corrective Action Required:	No	Yes
<input type="checkbox"/> Voluntary Compliance	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Employee Restriction/Exclusion		
<input type="checkbox"/> Re-inspection Scheduled		
<input type="checkbox"/> Emergency Suspension		
<input type="checkbox"/> Embargo		
<input type="checkbox"/> Emergency Closure		
<input type="checkbox"/> Voluntary Disposal		
<input type="checkbox"/> Other:		

Massachusetts Department of Public Health
Division of Food and Drugs
FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
200 Common Street
Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

Name: Tarbox Elementary School	Date: 02/25/2019	Type of Operation	Type of Inspection
Address: 59 Alder st	Risk Level: 2	<input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Date: 03/07/2019 or After Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Telephone: 978-975-5983			
Owner:			
Person in Charge(PIC): Libertad	Time: 9:59 am	Permit No.	
Inspector: J.Barclay			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:
☐ Anti-Choking 590.009(E)
☐ Tobacco 590.009(F)
☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/ Segregation/ Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additive
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

☐ 16 Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
	✓	24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
✓	✓	27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

1

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: 03/07/2019 or After

SS: S:590InspectForm8-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
6.501.111*	<p>OBSERVATION: Observed evidence of mice and what appears to be mice droppings in back wall near dry storage.</p> <p>REGULATION: 362 Controlling Pests 6.501.111*, The presence of insects, rodents and pests shall be controlled to minimize their presence by</p> <ul style="list-style-type: none">*routinely inspecting incoming shipments of food and supplies*routinely inspecting the premises for evidence of pests*using methods, if pests are found, such as trapping devices or approved means*eliminating harborage conditions.
3.304.16(A) (B)	<p>OBSERVATION: Observed food items less than 6 inches above the floor inside walk-in freezer.</p> <p>REGULATION: 57 Clean Tableware/Refills 3.304.16(A) (B), Food Employees.. and consumers shall not use soiled tableware or self-service articles to provide second portions or refills.</p>
6.301.14	<p>OBSERVATION: Observed no signage in handsink.</p> <p>REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.</p>
Discussion	<p>Observed cheese in back reach in at 38F. Milk in front reach in at 37F/ milk in student milk case at 36F. Observed chicken patty from oven at 197F. Quant sanitizer at 250ppm. Frozen foods were frozen. Food thermometer and secondary thermometer were available. Allergen poster was available. Facility has records of all the students with allergies. Certifications were in compliance.</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.</p>

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Tatbox School	Inspection Date: 03/21/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 59 Alder St	Time In/Out: 12:32 pm / 12:49 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-975-5983	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Libertad Gomez	Type of Inspection: Routine	Previous Inspection Date: 02/25/2019
Inspector: c.hudson	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrhea events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source						
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used	In					
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

Person In Charge:

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Tatbox School

Date: 03/21/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present		out				r
39 Contamination prevented during food preparation, storage and display		out				
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
6-501.111-Pf	OBSERVATION: Observed droppings by double door refrigerator near serving line. Contact pest control company for service. REGULATION: Pests, free of
3-305.11	OBSERVATION: Freezer/ food is served on wire racks; this makes it impossible to sweep floor. Food needs to be stored off the floor by 6" to protect food from sweeping and mopping. REGULATION: Storage, Food-Preventing Contamination from the Premises
Discussion	Reviewed cook log; today is missing. PIC/cook stated meat pies cooked to 168F. Corn held 140F , milk in chest 36, milk in refrigerator 35F.
3-201.11 P- G	OBSERVATION: REGULATION: Compliance with Food Law & Private Home

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name UP Academy / Leonard School	Date 1/2/18	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 60 Allen Street	Risk Level	Permit No. 337/18	
Telephone 978-975-5962	HACCP Y/N		
Owner L.P.S.	Time In: 11:45		
Person-in-Charge (PIC) Theresa Fitzsimmons	Out:		
Inspector Kristina Day Gilbert			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.
DATE OF RE-INSPECTION:



Inspector's Signature: Rosa Pina	Print: ROSA PINA	Page 1 of 2 Pages
PIC's Signature: Melissa Kwanuka	Print: MELISSA KWANUKA	

Massachusetts Department of Public Health
Division of Food and Drugs
FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
200 Common Street
Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: Up Academy Lenonard School	Date: 02/13/2019	Type of Operation	Type of Inspection
Address: 60 Allen St	Risk Level: 2	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 978-975-5962		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner:		<input type="checkbox"/> Residential Kitchen	Date: 02/23/2019 or After
Person in Charge(PIC): Jomarris Pena	Time: 11:36 am	<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector: J.Barclay		<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> Other:
		Permit No.	<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
☐ Tobacco 590.009(F)
☒ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
	✓	24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
	✓	27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

1

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: 02/23/2019 or After

FSS S:590InspectForm6-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
6.301.14	OBSERVATION: Observed no signage on handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
509.009(G)(3)*	OBSERVATION: PIC was not about to provide allergen certification. To be available during re-inspection. REGULATION: 397 Allergens/Demo of Training 509.009(G)(3)*, One PIC has obtained allergen certification. The certified PIC ensures employees are properly trained in food allergy awareness as it relates to their assigned duties. Approved vendor contact information : Berkshire Health 413-447-2417, Compu Works 781-224-1113, MRA 508-303-9905.
3.305.11	OBSERVATION: Observed milk in double door refrigerator floor. Discussed with PIC using food grade shelves to keep all food items 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.
3.306.11	OBSERVATION: Observed no food guard on service hot holding line. Discussed with PIC that cross-contamination can occur when student pass by. REGULATION: 63 Protection/Food Display 3.306.11, Except for nuts in shell and whole fruits/vegetables food on display shall be protected from contamination by the use of packaging, counter, service line, food guards, display case or other effective means.
Discussion	Observed pizza/ hot holding at 180F. Cheese in double door refrigerator at 39F/ milk at 40F. Observed sanitizer at 200ppm. Frozen foods were frozen. No evidence of pests. Observed no accumulation on equipments and floor. Allergen statement was available, CFPM certification was in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health
200 Common Street
Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: Up Academy Lenonard School@	Date: 02/27/2019	Type of Operation	Type of Inspection
Address: 60 Allen St	Risk Level: 2	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Routine
Telephone: 978-975-5962		<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Re-Inspection
Owner:		<input type="checkbox"/> Residential Kitchen	Date:
Person in Charge(PIC): Jomaris Bena	Time: 10:01 am	<input type="checkbox"/> Mobile	Date:
Inspector: c.hudson		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
<input type="checkbox"/>	<input type="checkbox"/>	23. Management and Personnel (FC-2)(590.003)
<input type="checkbox"/>	<input type="checkbox"/>	24. Food and Food Protection (FC-3)(590.004)
<input type="checkbox"/>	<input type="checkbox"/>	25. Equipment and Utensils (FC-4)(590.005)
<input type="checkbox"/>	<input type="checkbox"/>	26. Water, Plumbing and Waste (FC-5)(590.006)
<input type="checkbox"/>	<input type="checkbox"/>	27. Physical Facility (FC-6)(590.007)
<input type="checkbox"/>	<input type="checkbox"/>	28. Poisonous or Toxic Materials (FC-7)(590.008)
<input type="checkbox"/>	<input type="checkbox"/>	29. Special Requirements (590.009)
<input type="checkbox"/>	<input type="checkbox"/>	30. Other

FSS S:590InspectForm6-14.doc

Inspector

PIC

Page 1 of 2

Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 02/27/19 6.301.14	OBSERVATION: Observed no signage on handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Verified 02/27/19 509.009(G)(3)*	OBSERVATION: PIC was not about to provide allergen certification. To be available during re-inspection. REGULATION: 397 Allergens/Demo of Training 509.009(G)(3)*, One PIC has obtained allergen certification. The certified PIC ensures employees are properly trained in food allergy awareness as it relates to their assigned duties. Approved vendor contact information : Berkshire Health 413-447-2417, Compu Works 781-224-1113, MRA 508-303-9905.
Verified 02/27/19 3.305.11	OBSERVATION: Observed milk in double door refrigerator floor. Discussed with PIC using food grade shelves to keep all food items 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.
00.000.00	Observed no food guard on service hot holding line. Discussed with PIC that cross-contamination can occur when student pass by. ****Reinspection** WO in to replace; has not arrived. Needs to be in for next routine. 63 Protection/Food Display 3.306.11, Except for nuts in shell and whole fruits/vegetables food on display shall be protected from contamination by the use of packaging, counter, service line, food guards, display case or other effective means.

Food Establishment Inspection Report

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Name: Up Academy Leonard School	Inspection Date: 03/25/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 60 Allen St	Time In/Out: 12:07 pm / 12:17 am	Number of Repeat P and PF Violation(s): 0
Phone: 978-722-8887	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-In-charge: Jomaris Bena	Type of Inspection: Routine	Previous Inspection Date:
Inspector: c.hudson	Date of Re-Inspection:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

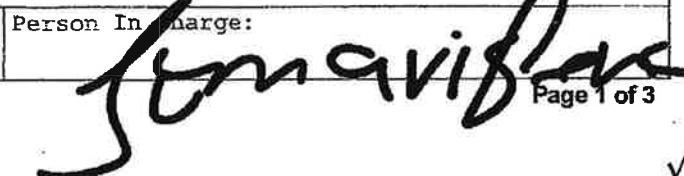
Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature				n/a		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food			n/a			
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 

Person In Charge: 

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Up Academy Leonard School

Date: 03/25/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display		out				
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

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Fail Code	DESCRIPTION OF VIOLATION
Discussion	Milk 36F. Sanitizer solution 200ppm.
3-306.11-P	<p>OBSERVATION: Guard on hot unit is missing; working on this. Have fixed/replaced by next inspection.</p> <p>REGULATION: Protection Food Display-Preventing Contamination by Consumers</p>

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: UP AcademyLeonard School	Inspection Date: 09/04/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 60 Allen Street	Time In/Out: 09:20 am / 10:18 am	Number of Repeat P and PF Violation(s):	0
Phone: 978-975-5916	Permit No.:		
Email:	Risk Category: 0 HACCP: No		
Owner:	Type of Operation: Food Service		
Person-in-charge: Jomaris Pena	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: O. Lupo	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
Protection from Contamination						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures				n/c		
19 Proper reheating procedures for hot holding				n/c		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered				n/a		
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

[Signature]

Person In Charge

[Signature]

[Signature]

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: UP Academy Leonard School

Date: 09/04/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used			n/a			
36 Thermometer provided and accurate		out				
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	School receives mainly pre-cooked foods. PIC states rice is cooked and occasionally some chicken. Observed one double door refrigerator, one milk refrigerator, and one freezer.
4-204.112	OBSERVATION: No secondary ambient thermometer observed in milk refrigeration unit. REGULATION: Temperature Measuring Devices-Functionality
4-204.112	OBSERVATION: No secondary ambient thermometer observed in hot holding unit. REGULATION: Temperature Measuring Devices-Functionality
Discussion	Observed opened package date on cheese in double door refrigeration unit. Discussed with PIC to implement USE BY dates that are not to exceed 7 days for ready to eat foods.
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
Discussion	Observed milk in milk refrigeration unit at 38F via probe thermometer. Observed cheese in double door refrigerator at 40F via probe thermometer. Observed QT test strips and food thermometer.

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT

Name: <u>Wetherbee School</u>	Date: <u>6/27/18</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address: <u>75 Newton St.</u>	Risk Level		
Telephone: <u>978-557-2900</u>			
Owner: <u>L.P.S.</u>	HACCP Y/N		
Person-in-Charge (PIC): <u>Lison St Pierre</u>	Time In: <u>2:00P</u>	Permit No.	
Inspector: <u>Kristi Pina / Ray Gilbert</u>	Out:		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Rosa Pina</u>	Print: <u>Rosa Pina</u>	Page 1 of 2 Pages
PIC's Signature: <u>Lison St Pierre</u>	Print: <u>Lison St Pierre</u>	

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street

Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Wetherbee Elementary School	Date: 02/11/2019	Type of Operation	Type of Inspection
Address: 75 Newton St.	Risk Level: 2	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 978-557-2900		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner:		<input type="checkbox"/> Residential Kitchen	Date: 02/21/2019 or After
Person in Charge(PIC): Lison	Time: 11:51 am	<input type="checkbox"/> Mobile	Date:
Inspector: J.Barclay		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- | | |
|--|------------|
| <input type="checkbox"/> Anti-Choking | 590.009(E) |
| <input type="checkbox"/> Tobacco | 590.009(F) |
| <input checked="" type="checkbox"/> Allergen Awareness | 590.009(G) |

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
☒ 19. Hot and Cold Holding
☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.
 Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
	✓	25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
	✓	27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

2

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: 02/21/2019 or After

SB:590InspectionForm8-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
6.301.14	OBSERVATION: Observed no signage in handsink near kitchen office and near hot holding line. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
3.501.16(A) (B) *	OBSERVATION: Observed chicken in hot box unit near serving station at 120F. PIC corrected it on site. Discussed with PIC placing secondary thermometer inside hot boxes. REGULATION: 83 Holding 3.501.16(A) (B) *, PHF's shall be held at 140F or above or 41F and below.
4.204.112	OBSERVATION: Observed no secondary thermometer inside hot box. REGULATION: 141 Thermometers/Secondary 4.204.112, A thermometer shall be located in refrigeration and hot holding units located in the warmest part of the refrigeration unit and the coolest part of the hot food storage unit.
590.009(G) (1) *	OBSERVATION: Observed no allergen poster. REGULATION: 398 Allergens/Poster 590.009(G) (1) *, Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall provide a DPH approved poster prominently posted in an employee work area, no smaller than 8.5 by 11 inches, relating to major food allergens. (G) Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements. no smaller than 8.5 by 11 inches.
Discussion	Observed cheese in walk-in at 39F. Milk in reach in at 40F. Frozen foods were frozen. Quant. sanitizer at 200ppm. Test strips and thermometers were available. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Allergen statement was observed at point of service. Certifications were in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/lpp or by contacting the State House Book Store.

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health

200 Common Street

Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email:

Name: Wetherbee Elementary School@	Date: 02/27/2019	Type of Operation <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Permit No:	Type of Inspection <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Re-Inspection Date: Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> Other: <input type="checkbox"/> Other:
Address: 75 Newton St.	Risk Level: 2	Permit No.	
Telephone: 978-557-2900			
Owner:			
Person In Charge(PIC): Lison	Time: 10:47am		
Inspector: J.Barclay			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- | | |
|---|------------|
| <input type="checkbox"/> Anti-Choking | 590.009(E) |
| <input type="checkbox"/> Tobacco | 590.009(F) |
| <input type="checkbox"/> Allergen Awareness | 590.009(G) |

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving/Condition
☐ 6. Tags/Records/Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

5 3:590InspectionFormG-14.dmr

Inspector

PIC

Page 1 of 2

Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 02/27/19 6.301.14	OBSERVATION: Observed no signage in handsink near kitchen office and near hot holding line. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Verified 02/27/19 3.501.16(A) (B) *	OBSERVATION: Observed chicken in hot box unit near serving station at 120F. PIC corrected it on site. Discussed with PIC placing secondary thermometer inside hot boxes. REGULATION: 83 Holding 3.501.16(A) (B) *, PHF's shall be held at 140F or above or 41F and below.
Verified 02/27/19 4.204.112	OBSERVATION: Observed no secondary thermometer inside hot box. REGULATION: 141 Thermometers/Secondary 4.204.112, A thermometer shall be located in refrigeration and hot holding units located in the warmest part of the refrigeration unit and the coolest part of the hot food storage unit.
Verified 02/27/19 590.009(G) (1) *	OBSERVATION: Observed no allergen poster. REGULATION: 398 Allergens/Poster 590.009(G) (1) *, Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall provide a DPH approved poster prominently posted in an employee work area, no smaller than 8.5 by 11 inches, relating to major food allergens. (G) Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements. no smaller than 8.5 by 11 inches.
Discussion	Observed cheese in walk-in at 39F. Milk in reach in at 40F. Frozen foods were frozen. Quant. sanitizer at 200ppm. Test strips and thermometers were available. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Allergen statement was observed at point of service. Certifications were in compliance.
Discussion	***RE-INSPECTION*** ALL VIOLATIONS WERE CORRECTED. OBSERVED HOT DOGS IN HOT HOLDING UNIT AT 155F.
9.004	Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may result in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health
200 Common Street, Lawrence MA 01840
Tel. (978) 620-3130 Fax (978) 722-9320
Email:

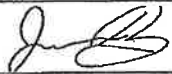
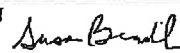
Food Establishment Inspection Report

Name: Wetherbee School	Inspection Date: 04/01/2019	Number of Priority and Priority Foundation Violation(s): 2
Address: 75 Newton St	Time In/Out: 10:50 am / 12:11 am	Number of Repeat P and PF Violation(s): 1
Phone: 978-557-2900	Permit No.:	
Email:	Risk Category: 2 HACCP: No	
Owner:	Type of Operation: Food Service	
Person-in-charge: Susan	Type of Inspection: Routine	Previous Inspection Date:
Inspector: J. Barclay	Date of Re-inspection: 04/11/2019 or After	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized		out				r
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food				n/a		
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	In					
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used		out				
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
--	---

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Wetherbee School

Date: 04/01/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required	In					
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control	In					
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Physical Facilities						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program	In					
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
4-702.11-P	<p>OBSERVATION: PIC stated they use soapy water and vinegar for cleaning food contact surfaces. Discussed with PIC using food grade sanitizer for sanitizing FCS/counter tops.</p> <p>REGULATION: Sanitized FCS Before Use After Cleaning</p>
7-201.11-P	<p>OBSERVATION: Observed cleaning supplies stored over single service paper goods in dry storage. POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE</p> <p>REGULATION: Posinous, Toxic Materials, Separation-Storage</p>
Discussion	<p>Observed Milk in milk refrigerator at 36F. Cheese in walk-in observed at 39F. Sausage croissant sandwich hot holding at 139F.</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.</p>